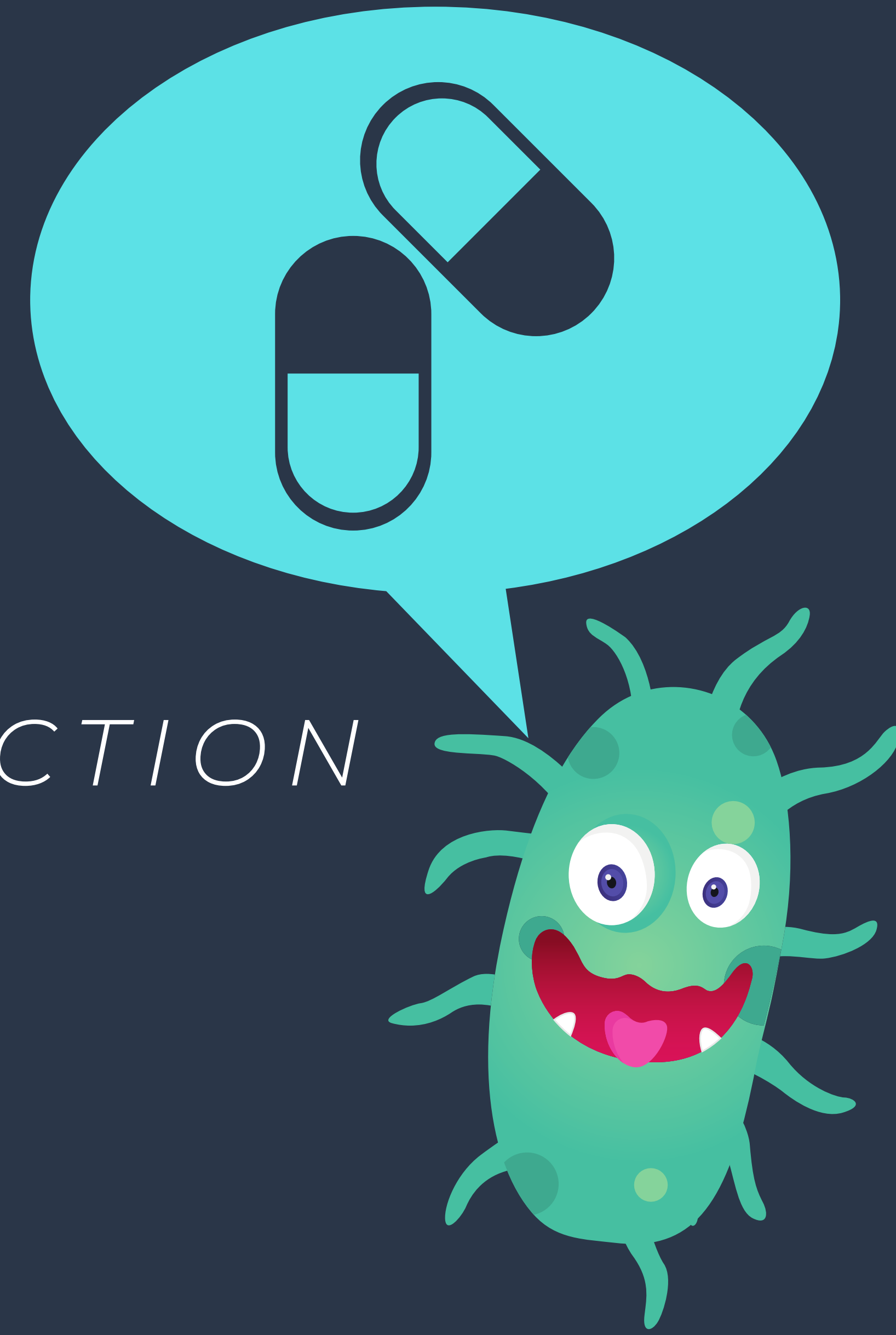


DO WE EAT RESISTANCES?



ANTIBIOTIC RESISTANT BACTERIA DETECTION
IN READY-TO-EAT FOODS.

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Source: www.canva.com

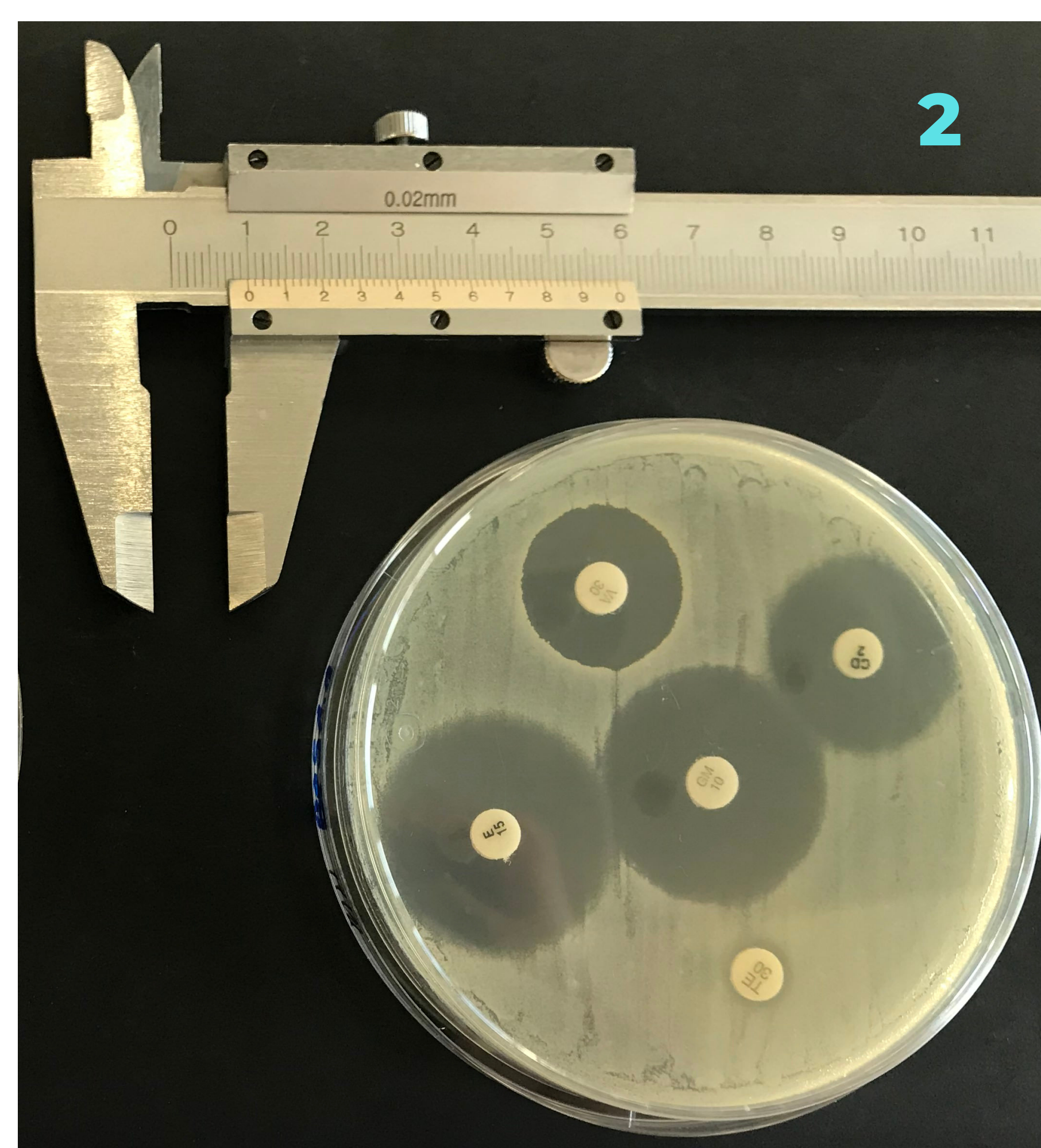
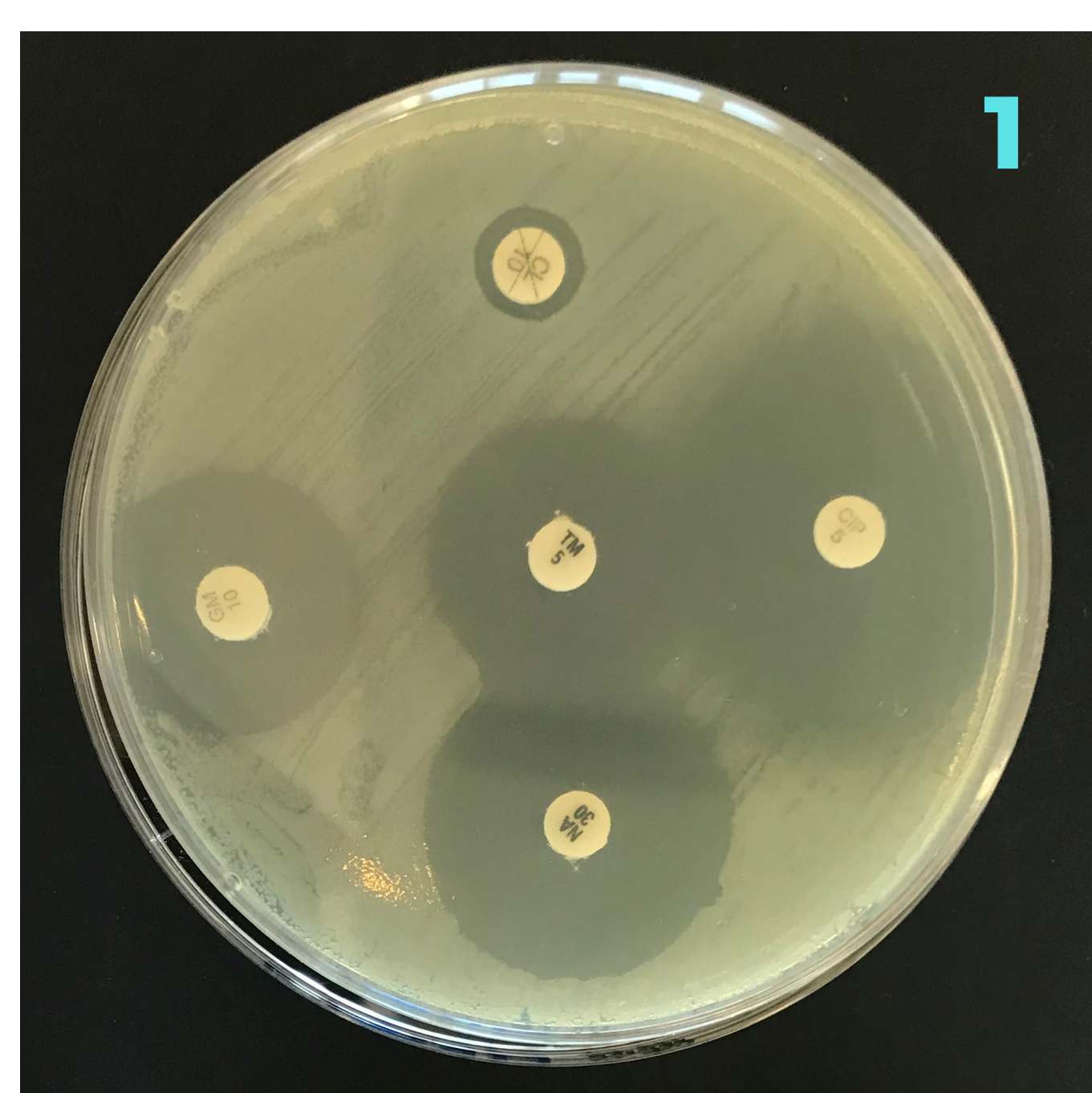
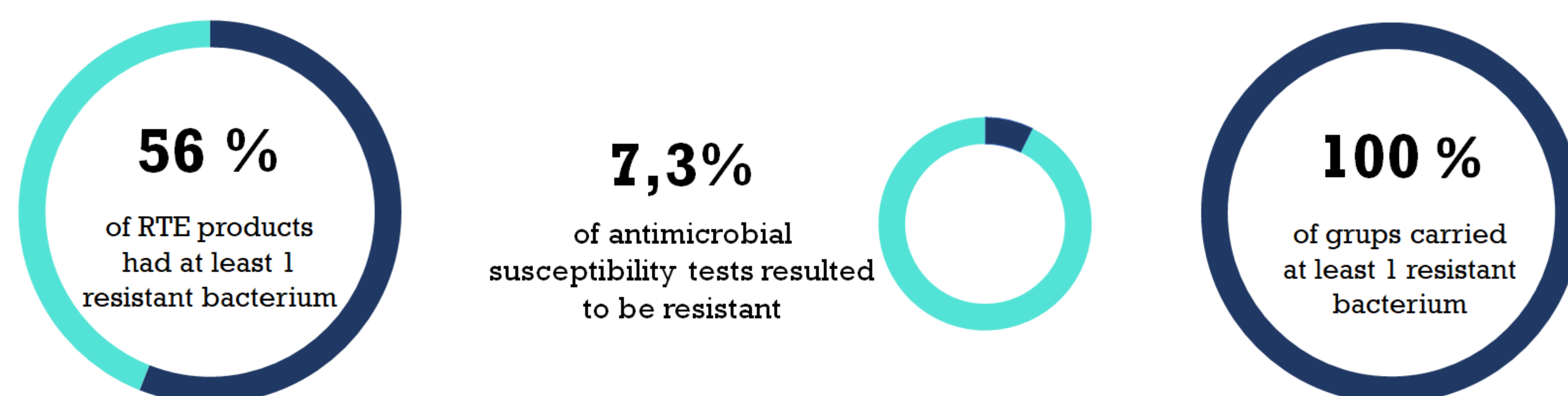
INTRODUCTION

The increment of antibiotic resistant bacteria is currently a public health issue. EU surveillance programs do not include ready-to-eat (RTE) products, but the question is... do they carry such bacteria? Could that be a risk?

MATERIAL & METHODS

16 RTE products from 4 different groups (animal and non-animal origin) have been analysed for selected pathogens and hygiene indicators microorganisms. After that, each isolated bacterium has been tested for antimicrobial susceptibility (disk diffusion method).

RESULTS



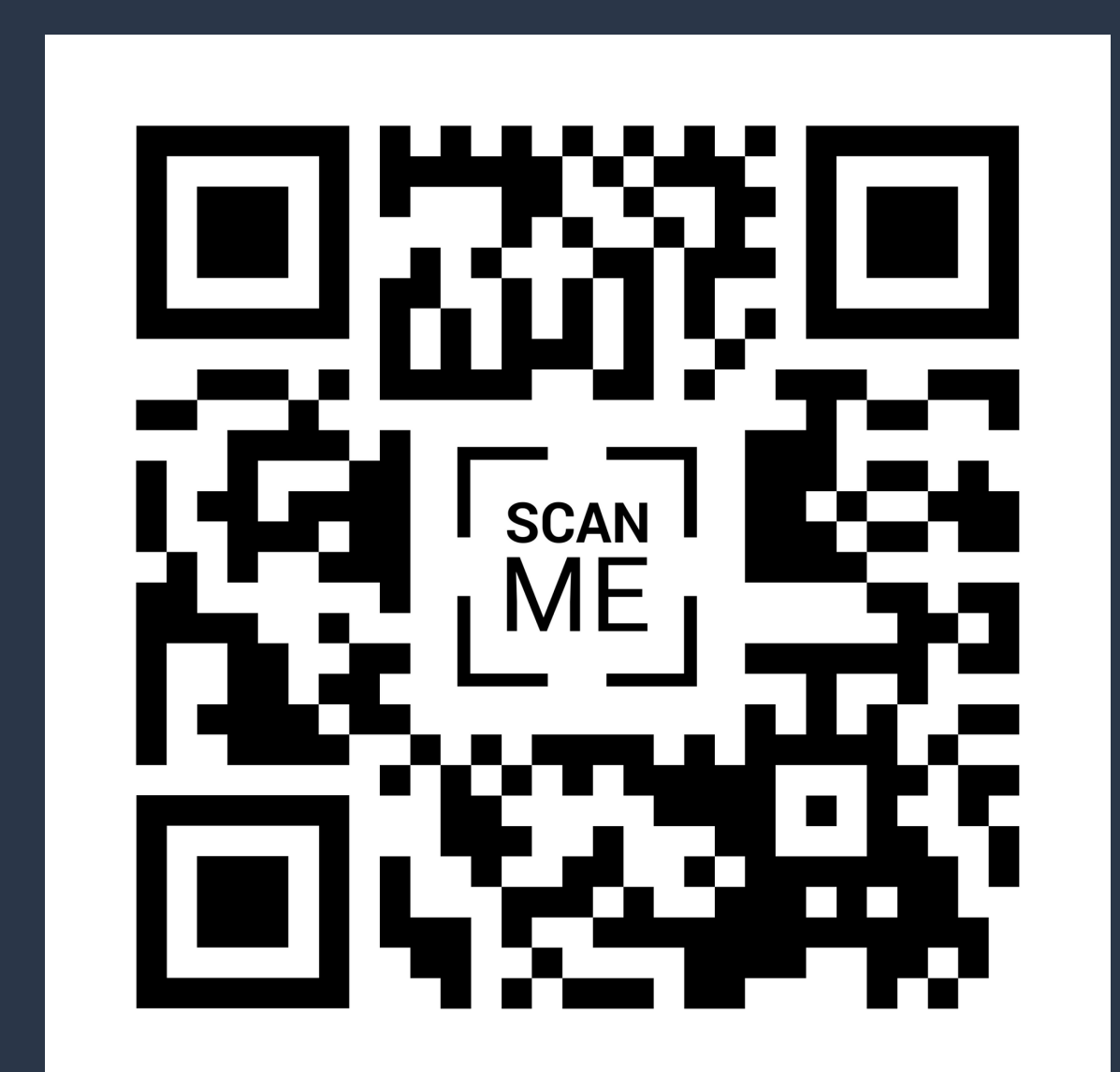
Pictures 1 and 2. Antimicrobial susceptibility test (disk diffusion method) for Enterobacteriaceae (1) and *Staphylococcus* sp. (2)

DISCUSSION

7,4% of the antibiotic agents would not be able to wipe out an infection caused by these bacteria. This result combined with a high exposure to RTE products (consumption at its rise) and the possibility of resistance transfer show an alarming trend.

CONCLUSIONS

- YES, we do eat resistances.
- It is a public health risk.
- Specific surveillance and more research under the «One Health» approach are needed.



FULL TEXT

Source: qr-code-generator.com